

# TRELIO

FOOD & WINE

## SMALL APPETIZERS AND SNACKS

Bread with Sea Salt Whipped Butter	3
Orange and Herb Marinated Olives with Pickled Farmers Market Vegetables Θ	7
Rosemary Hushpuppies, Apricot Butter, Fleur de Sel	9
Chicken Liver Mousse, Port Wine Jelly, Sea Salt Crackers	10
3 oz. Blue Crab Cake, Jalapeno Remoulade, Mango Salsa	10
Oxtail and Fermented Cabbage Eggrolls, Horseradish Aioli	9
Roasted Sweet Peppers filled with Herbed Fromage Blanc Θ	7
Melon and Prosciutto, Enzo Olive Oil and Apple Balsamic Θ	11
Chef Selection of Cheese and Accompaniments Θ	20
Chef Selection of Artisan Salumi and Accompaniments Θ	22

## VEGETABLES, SOUPS & SALADS

Shaved Farmer's Market Vegetable Salad, Blue Cheese, Champagne-Dijon Vinaigrette Θ	8
Whole Roasted Maitake Mushroom, Shallot Butter, Sage Aioli Θ	14
Romaine Wedge Salad, House Ranch, Crispy Smoked Salmon and Bacon, Cherry Tomatoes Θ	13
French Onion Soup, Comte Cheese	13
Beets and Burrata, Arugula, Toasted Pistachio Θ	16

MENU FOR OCTOBER 2017

**All dishes are prepared smaller with the purpose of enjoying more dishes.**

Θ - Can be made or is Gluten Free

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## PASTAS & GRAINS

Spaghetti alla Chitarra, White Chanterelles, Herbs de Provence, White Wine and Butter	18
Garganelli with Gorgonzola Cream Sauce, Toasted Pistachios, Pumpkin Seed Oil	18
Garganelli with Pork and Fennel Sugo	16
Grilled Dandelion Green Risotto, Grilled Shrimp, Roasted Peppers, Queso Oaxaca	18
Roasted Pumpkin Agnolotti, Sage-Brown Butter	17

## FROM THE LAKES, STREAMS & OCEAN

Roasted Red Snapper, Coco de Paimpol Beans in Broth, Herb Salad	24
Charred Octopus, Chickpea Puree, Roasted Potato, Roasted Peppers	24
Grilled Sword Fish, Potato Puree, Piperade	25

## FROM THE BUTCHER

Parmesan Grits & Sweet Pork Sausage, Mission Fig Mostarda	17
Pan Roasted Mary's Free Range Chicken, King Oyster Mushrooms, Brussels, Madeira-Porcini Sauce	25
Roasted Pork Loin, Pork Belly-Sweet Potato Hash, Mustard-Cider Sauce	25
Lamb Scaloppini, Boulangere Potatoes, Sheep's Yogurt, Grilled Scallion	26
Kogi Aged Strip Loin Steak, Whipped Yukon Gold Potatoes, Red Wine Onions	36

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